

### APERITIF

The Graduate - Jawbox Gin, Fresh Lemon Juice, Syrup, topped with Prosecco 15.00

### SNACKS

Champ Bread, Guinness Wheaten & JS Butter 5.50

Nocellara Olives 3.25

Smoked Almonds (n) 3.25

Cornichons (v) 3.00

### STARTERS

Roast Tomato & Red Pepper Soup (ve)

Gin Cured Salmon, Cucumber, Horseradish

Beef Short Rib, Croquette, Black Garlic Mayo

Pistou Panzanella Salad (v) (va)

10oz Sirloin Steak, Chips, Peppercorn Sauce (£10 Supplement)

Sea Trout, Armagh Asparagus, Chive Beurre Blanc

Piri Piri Chicken, Coriander Oil, Lemon & Herb Cous Cous

Charred Courgette, Red Pepper, Chickpea, Lemon (ve)

*Chips, Truffle Chips with Parmesan, JS Champ, Mash, Grilled Portobello Mushrooms,  
Organic Greens, Cauliflower Cheese, Roast Carrots with Feta & Sage.*

*Mixed Leaf Salad with Shallot & Mustard Dressing* 6.45 each

Strawberry & Elderflower Pavlova

Lemon Posset, Mixed Berry, Sable Biscuit

White Chocolate Crème Brûlée

Roast Peach, Coconut Cream, Pistachio (ve) (n)

(n) Contains Nuts, (v) Vegetarian, (ve) Vegan, (va) Vegan Alternative, (df) Dairy free. Please inform your server of any dietary requirements we should be aware of

A discretionary 10% service charge will automatically be added to all bills.